



Commercial Seafood

Fact Sheet

A decrease of funding would drastically decrease the number of inspections conducted and would potentially increase the number of foodborne illnesses. A decrease in funding would also result in lower number of samples collected. With a reduced number of inspections the levels of foodborne pathogens would potentially increase causing increase in samples. This will ultimately lead to increase inspections by United State Food and Drug Administration, because of shipping product through interstate commerce. This would affect the seafood industry by reducing the amount of product sold locally or through interstate commerce. Overall a decrease in funding would hamper the overall productivity of the Molluscan Shellfish Program.

An increase in funding would enable the Commercial Seafood Program to increase the number of sanitary inspections conducted yearly. Increasing the number of the inspections conducted will potentially control the number of foodborne outbreaks. An increase in funding will enable the program to promote health through education (i.e. brochures, harvesters, industry, etc.) for the oyster industry. An increase in funding will allow the Commercial Seafood Program to increase the number of sample analysis of finished products. Also, an increase in funding will provide more training to the registered sanitarians and seafood industry personnel.

Objective

The Commercial Seafood Program provides regulation and enforcement for all seafood products produced and processed in Louisiana. All products must adhere to quality standards set forth in the Louisiana Sanitary Code and the National Shellfish Sanitation Program (NSSP).

Performance Indicators

- Number of Seafood Inspections conducted

Narrative

As mandated by the Federal Government the commercial seafood program conducts Hazard Analysis Critical Control Point (HACCP) Inspections (HACCP certified in order to conduct U.S. Food and Drug Administration (USFDA) Federal Inspection Program (FIP) state contract inspections.), conducts inspection of Oyster Facilities; shucking and dealers (HACCP based inspections are conducted on all oyster related facilities.), conduct Standardization inspections for oyster facilities, conducts inspections of oyster shucking facilities – quarterly, conducts inspections of oyster dealers - bi yearly, and certifies oyster facilities – annually. The commercial seafood program provides enforcement by review of packaging labels for compliance with FDA Code of Federal Regulations. Training/Education is also provided by ensuring that all registered sanitarians complete the USFDA FD-1040 (Basic Shellfish Sanitation Course) in order to conduct inspections of oyster facilities. A State Standardization Officer (SSO) is required under the National Shellfish Sanitation Program (NSSP). The NSSP is the federal/state cooperative program recognized by the USFDA and the Interstate Shellfish Sanitation Conference (ISSC) for the sanitary control of shellfish produced and sold for human consumption in interstate commerce. This officer is standardized every three years under the guidelines of USFDA and commercial seafood employees are standardized by the SSO every three years. Title 51 part 9 requires a registered sanitarian to conduct inspection Commercial Seafood Facilities – quarterly and seize and destroy unsanitary product. Also, title 51 part 9 requires collection of seafood samples for routine analysis, collection of potable water samples for individual water wells, verify the certification of waste water discharge systems, and review for the approval of oyster transplant applications/permits with consultation of the Molluscan Shellfish Program. Commercial seafood program must also review for proper documentation prior to the issuance of Export Certificates for products shipped internationally and review of plans for new facilities.

Better Health

Foodborne diseases take a major toll on health. The availability of safe food improves the health of people and is a basic human right. Safe food contributes to health and productivity and provides an effective platform for development. People are becoming increasingly concerned about the health risks posed by microbial pathogens and potentially hazardous chemicals in food. Up to one-third of the populations of developed countries are affected by food-borne illness each year. Outbreaks of food-borne disease attract media attention and raise consumer concern. Cases of foodborne illness occur daily. Effective control of foodborne

disease must be based on evaluated information about foodborne hazards and the incidence of foodborne disease.

Quarterly Commercial seafood inspections are conducted by the Registered Sanitarians to reduce the number of possible illnesses associated to seafood. The following bacteria are monitored through sample collection: *Escherichia coli*, *Salmonella*, *Listeria*, and all fecal-oral bacteria. Commercial Seafood inspection are conducted based on the HACCP plan and reviewed to determine if the facility is in compliance. Consumption of raw oysters affected with *Vibrio vulnificus* and *Vibrio parahaemolyticus* may cause severe foodborne illnesses. A control plan to reduce these illnesses is being developed. This plan will take effect in May of 2010 and registered sanitarians will be enforcing through vessel inspections.

This program serves the 4 million residents of Louisiana, the 20 million tourists that visit the state on annual basis, and the product is shipped throughout the nation. The commercial seafood program works collaboratively with NSSP, ISSC, USFDA, Louisiana Department of Wildlife and Fisheries, Louisiana Oyster Task Force, Louisiana Seafood Promotion Board, Louisiana State University, Louisiana Shrimp Task Force, Louisiana State Seafood Industry Advisory Board.

Commercial Seafood Program has approximately 350 permitted facilities. For the past 3 fiscal years the Commercial Seafood Program conducted approximately 1,800 inspections per year. These inspections are conducted by 3 full time commercial seafood registered sanitarians and 2 Commercial Seafood/Molluscan Shellfish registered sanitarians. Louisiana has had no seafood food borne outbreaks which is a result in current inspection practices.

Louisiana commercial fishermen have been supplying the United States with seafood for centuries. There is a large variety of Louisiana seafood including main producers of oysters, shrimp, crab, crawfish and alligator. In 2006, approximately \$2.4 billion was the economic effect of commercial seafood (including: freshwater finfish, marine finfish, freshwater shellfish, marine shellfish) in Louisiana. With annual retail, import and export sales in excess of \$2 billion, Louisiana Seafood is important to our state's economy which produced 26,915 jobs for commercial seafood alone. In the year of 2007, Louisiana shrimp landed 46.7% of the total along the Gulf Coast. In 2006 Louisiana produced approximately 12 million pounds of oyster meat. Louisiana produced approximately 105 million pounds of crawfish at a value of \$120 million.

Reference links: www.issc.org, www.fda.gov, www.louisianaoysters.org, www.wlf.louisiana.gov